SPECIAL NOTE

When a function is finished, the oven carries out a cooling procedure. This is normal.

After this procedure the oven switches off automatically. The cooling procedure can be interrupted without any harm to the oven by opening the door.

DATA FOR TEST AND HEATING PERFORMANCE

In accordance with IEC 60705.

The International Electrotechnical Commission, has developed a standard for comparative testing of heating performance of different microwave ovens. We recommend the following for this oven:

Test	Amount	Approx. time	Test Amount Approx. time Power level	Container
12.3.1	750 g	10 min	750 W	Pyrex 3.220
12.3.2	12.3.2 475 g	5 ½ min	750 W	Pyrex 3.827
12.3.3	12.3.3 900 g	15 min	750 W	Pyrex 3.838
1007	1007	aim CC	Grill combi 2	
4.6.2	6 OO -		+650 W	Pyrex 3.827
12.3.6	12.3.6 1000 g	20 min	Crisp	Crispplate
13.3	500 g	2 min 12 sec	2 min 12 sec Rapid defrost	





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Instructions for use



NSTALLATION

PRIOR TO CONNECTING

Check that the voltage on the rating plate corresponds to the voltage in your home. Do not remove the microwave inlet

protection plates located on the side of the oven cavity wall. They prevent grease & food particles from entering the microwave inlet channels.

Ensure the oven cavity is empty before mounting.

Ensure that the appliance is notdamaged. Check that the oven door closes firmly against the door support and that the internal door seal is not damaged. Empty the oven and clean the interior with a soft, damp cloth.

Do not operate this appliance if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Do not immerse the mains cord or plug in water. Keep the cord away from hot surfaces. Electrical shock, fire or other hazards may result.

AFTER CONNECTING

The oven can be operated only if the oven door is firmly closed.

The earthing of this appliance is

compulsory. The manufacturer will accept no responsibility for injury to persons, animals or damage to objects arising from the non-observance of this requirement.

Important!

qualified technician.

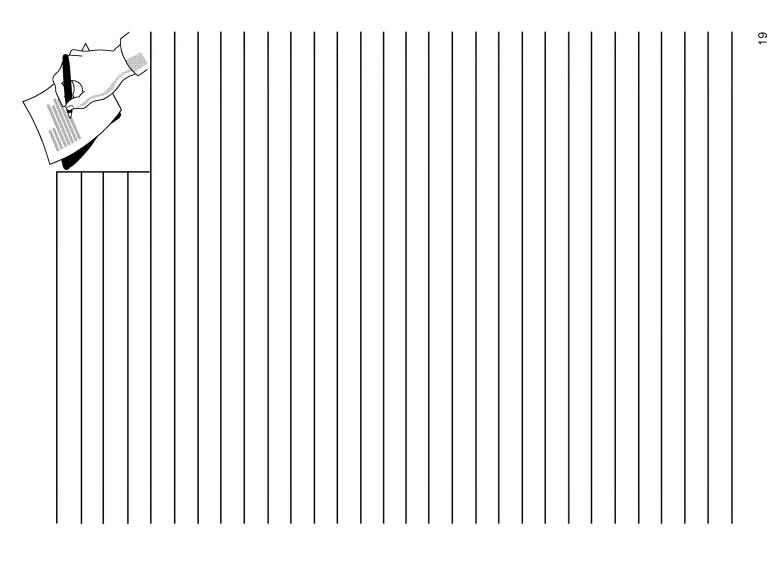
the appliance should be installed by a

A permanent connection requires the

installation of a separating device. The separating device must have an omnipolar contact opening of more than 3 mm including LS switches, safety valves and relays. The separating device must be connected directly to the terminal.

The manufacturers are not liable for any problems caused by the user's failure to observe these instructions.

Follow the supplied separate mounting instructions when installing the appliance.



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IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

Do not heat, or use flammable materials

in or near the oven. Fumes can create a fire hazard or explosion.

It is not designed for industrial or laboratory Do not use corrosive chemicals or vapors specifically designed to heat or cook food. in this appliance. This type of oven is

Do not use your microwave oven for drying textiles, paper, spices, herbs, wood, flowers, fruit or other combustible materials. Fire could result.

should ignite, keep oven door closed and cord or shut off power at the fuse or circuit turn the oven off. Disconnect the power If material inside / outside the oven breaker panel.

process. Paper can char or burn and some other combustible materials in the cooking Do not over-cook food. Fire could result. especially when using paper, plastic or plastics can melt if used when heating Do not leave the oven unattended,

and understands the hazards of improper child is able to use the oven in a safe way Only allow children to use the oven with instructions have been given so that the adult supervision after adequate

supervised to ensure that they do not play The appliance is not intended for use by young children or infirm persons without supervision. Young children should be with the appliance.

adult supervision due to the temperatures children should only use the oven under If your oven have a combination mode, generated.

MARNING!

Do not use your microwave oven for pressure increases and may heating anything in airtight opening or may explode. sealed containers. The cause damage when

must be regularly inspected for damage. If The door seals and the door seal areas these areas are damaged the appliance should not be operated until it has been repaired by a trained service technician.

EGGS

even after microwave heating has ended. oven for cooking or reheating shell since they may explode Do not use your microwave whole eggs with or without



GENERAL

This appliance is designed for domestic use onlv!

microwaves. Operation in this manner is The appliance should not be operated without food in the oven when using ikely to damage the appliance.

absorb the microwave energy and the oven If you practice operating the oven, put a glass of water inside. The water will will not be damaged.

Do not use the cavity for any storage purposes.

protection plates located on the side of the food particles from entering the microwave oven cavity wall. They prevent grease & Do not remove the microwave inlet nlet channels.

Remove wire twist-ties from paper or plastic bags before placing bag in the oven.



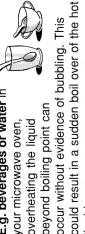
Do not use your microwave oven for deep-frying, DEEP-FRYING

because the oil temperature cannot be controlled.

burns, when touching containers, oven Use hot pads or oven mitts to prevent parts, and pan after cooking.

-IQUIDS

occur without evidence of bubbling. This E.g. beverages or water in beyond boiling point can overheating the liquid our microwave oven,



To prevent this possibility the following steps should be taken: iquid.

- 1. Avoid using straight-sided containers with narrow necks.
 - teaspoon remain in the container. container in the oven and let the Stir the liquid before placing the
- After heating, allow standing for a short time, stirring again before carefully removing the container from the oven. က်

SAREFUL

Always refer to a microwave cookbook cooking or reheating food that contains not included) for details. Especially, if alcohol.

Ensure the Lid and the Teat are removed neat is evenly distributed and the risk of before serving. This will ensure that the scalding or burns can be avoided. iquids in a baby bottle or in and check the temperature a baby food jar, always stir After heating baby food or before heating!

DUSH - PUSH KNOBS

The knobs of this oven are aligned with the done with the setting and continue to outtons on the panel, at delivery. The knobs will slide out if pushed and accessed. It is not neccessary to their various functions can be have them petruding from the into the panel when you are Simply push them back panel during operation. operate the oven.

TROUBLE SHOOTING GUIDE

If the oven does not work, do not make a service call until you have made the following checks:

If the mains cord needs replacing it should

Important:

be replaced by the original mains cord,

which is available via our service

organization. The mains cord may only be

replaced by a trained service technician.

- The Turntable and turntable support is in
 - The Plug is properly inserted in the wall socket.
- * The Door is properly closed.
- * Check your Fuses and ensure that there is power available.
 - Check that the oven has ample ventilation.
- * Wait for ten minutes and then try to operate the oven once more.
- * Open and then close the door before you try again.

serial number and type number of the oven (see Service label). Consult your warranty When calling for Service, please give the This is to avoid unnecessary calls for which you will be charged. booklet for further advice.

WARNING!

Service only to be carried out against exposure to microwave person to carry out any service technician. It is hazardous for cover, which gives protection anyone other than a trained involves the removal of any or repair operation, which by a trained service

Do not remove any cover.



The symbol on the product, or on the instead it shall be handed over reated as household waste. to the applicable collection documents accompanying the product, indicates that his appliance may not be point for the recycling of

out in accordance with local environmental service or the shop where you purchased reatment, recovery and recycling of this office, your household waste disposal product, please contact your local city For more detailed information about egulations for waste disposal. Disposal must be carried he product.

Before scrapping, cut off the mains cord so hat the appliance cannot be connected to the mains.

ENVIRONMENTAL HINTS

The packing box may be fully recycled as confirmed by the recycling symbol. Follow local disposal regulations. polystyrene etc.) out of the reach Keep potentially hazardous packaging (plastic bags, children.

This appliance is marked according to the disposed of correctly, you will help prevent European directive 2002/96/EC on Waste potential negative consequences for the environment and human health, which (WEEE). By ensuring this product is inappropriate waste handling of this Electrical and Electronic Equipment could otherwise be caused by



electrical and electronic equipment.

MAINTENANCE & CLEANING

Cleaning is the only maintenance normally required. It must be carried out with the microwave oven disconnected.

surface that could adversely affect the life of condition could lead to deterioration of the Failure to maintain the oven in a clean the appliance and possibly result in a nazardous situation.

oven cavity. They will scratch Do not use metal scouring pads on the inside of the the surface.



At regular intervals, especially if spillovers turntable support and wipe the base of the nave occurred, remove the turntable, the oven clean.

This oven is designed to operate with the urntable in place. Do not operate the microwave oven when the turntable has been removed for cleaning.

and rear of the door and the door opening. cloth to clean the interior surfaces, front Use a mild detergent, water and a soft

Do not allow grease or food particles to build up around the door. For stubborn stains, boil a cup of water in the oven for 2 or 3 minutes. Steam will soften the marks.

water, placing this on the turntable and boiling for a few minutes can eliminate Adding some lemon juice to a cup of odors inside the oven. Abrasive cleansers, steel-wool pads, gritty detergent or a paper towel with spray glass wash cloths, etc. can damage the control panel, and the interior and exterior oven cleaner. Apply spray glass cleaner to a surfaces. Use a sponge with a mild paper towel.

Do not spray directly on the oven.

DISHWASHER SAFE:

Turntable support





Crisp handle.



Wire rack.



The Crisp-plate should be cleaned in mild, CAREFUL CLEANING: mild cleanser.

be cleaned with a scouring sponge and a detergent water. Heavily soiled areas can Always let the crisp-plate cool

Do not immerse or rinse with water while the crisp-plate is hot. Quick cooling may off before cleaning.

oads. This will scratch the Do not use steel-wool damage it.

ACCESSORIES

GENERAL

available on the market. Before you buy, ensure they are suitable for microwave There are a number of accessories

Ensure that the utensils you use are oven proof and allow microwaves to pass through them before cooking. When you put food and accessories in the microwave oven, ensure that they do not oven. This is especially important with come in contact with the interior of the accessories made of metal or metal parts

If accessories containing metal comes in oven is in operation, sparking can occur contact with the oven interior, while the and the oven could be damaged. Always ensure that the turntable is able to turn freely before starting the oven. Ensure that the utensils you use are oven proof and allow microwaves to pass through them before cooking.

Use the turntable support under the Glass turntable. Never put any other utensils on the TURNTABLE SUPPORT turntable support.

Fit the turntable support in the oven.

and food particles that otherwise would Use the Glass turntable with collects the dripping juices all cooking methods. It GLASS TURNTABLE

stain and soil the interior of the oven. * Place the Glass turntable on the turntable support.

Use the supplied special CRISP HANDLE

Crisp handle to remove the hot Crisp plate from the oven.

Place the food directly on the CRISP-PLATE

Glass turntable as support when using the Crisp-plate. Always use the Srisp-plate.

quickly become very hot and is ikely to cause damage to the Do not place any utensils on the Crisp-plate since it will utensil.

The Crisp-plate may be preheated before unction when preheating the crisp-plate. use (max. 3 min). Always use the Crisp

WIRE RACK

Use the Wire rack when grilling combination (microwaves and using the grill or cooking in



START PROTECTION / CHILD LOCK

activated one minute after the oven has This automatic safety function is returned to "stand by mode".

The door must be opened and closed e.g. putting food into it, before the safety lock is released. Else the display will show

PAUSE OR STOP COOKING

To pause cooking:

The cooking can be paused to check, turn setting will be maintained for 10 minutes. or stir the food by opening the door. The

To continue cooking:

Pressing the Start button TWICE will resumed from where it was paused. Close the door and press the Start ncrease the time by 30 seconds. button ONCE. The cooking is

If you don't want to continue cooking:

Remove the food, close the door and press the STOP button



finished. Press the STOP button or open for 10 minutes when the cooking is A beep will signal once a minute the door to cancel the signal.

Note: The oven will only hold the settings for 60 seconds if the door is opened and hen closed after the cooking is finished.

CLOCK

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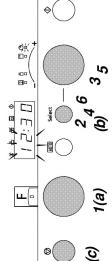
Keep the door open while setting the

Clock. This gives you 10 minutes to

complete the setting of the Clock.

Otherwise, each step must be

accomplished within 60 seconds.



1(a). Turn the multifunction knob to the zero position.

- 2(b). Press the Select button (3 seconds) until the left-hand digit (hour's) flicker.
- 4. Press the Select button again. (The two 3. Turn the +/- knob to set the hours. right hand digits (minutes) flicker).
 - Turn the +/- knob to set the minutes. 6. Press the Select button again.

The Clock is set and in operation.

9

blank. If the clock is not set, the display will emain blank until the cooking time is set. Note: When the appliance is first plugged in or after a power failure, the display is

If you wish to remove the clock from the follow steps (a) & (b) and press the Stop display once it has been set, outton (c). To reinstate the clock, follow the above procedure.

AUTO CRISP (4) AUTO

food from frozen to serving temperature. Use this function to quickly reheat your

Auto Crisp is used only for frozen ready made food and fish fingers.

	RECOMMENDED WEIGHTS	EIGHTS
***	1 FRENCH FRIES (200g - 600g)	Spread out the fries in an even layer on the crispplate. Sprinkle with salt if desired.
***************************************	2 PIZZA, thin crust (200g - 500g)	For pizzas with thin crust.
***************************************	3 PAN PIZZA (300g - 800g)	For pizzas with thick crust.
***	4 CHICKEN WINGS (200 - 600g)	For chicken nuggets, oil the crispplate and cook with donness set to Lo 2
* 60	5 FISH FINGERS (200 - 600g)	Preheat the crispplate with a little butter or oil. Turn the fish when the oven beeps. Add the fish fingers when the oven stops and promts you to "Add Food".

AUTO COOK

Cook can only be used for food belonging to the categories listed here. Use "Cook & Reheat with microwaves" for other food or Use this function for cooking ONLY. Auto weights not listed.

pressure and to prevent bursting, as steam Plastic foils or lids should be pricked with builds-up within them during cooking. a fork or cocktail stick to relieve the

you to "TURN or STIR" food.

the Start button.

after 1 min if the food hasn't been turned stirred. The heating time will be longer in Note: the oven continues automatically

During the heating process the oven may stop (depending on program) and prompt

2. Turn the +/- knob to set the time to position.

measure.

The timer autostarts the countdown after 1

second.

An acoustic signal will be heard when the

eggs, pasta or letting the dough rise before baking etc. various purposes such as cooking 0) k E □ E:/

kitchen timer to measure exact time for

Use this function when you need a

KITCHEN TIMER

. Turn the multifunction knob to the zero

timer has finished to count down.

COOK & REHEAT WITH MICROWAVES 多侧

Use this function for normal cooking and reheating, such as vegetables, fish, potatoes and meat. 0)\(\(\) 1:3 [] u [

1. Turn the multifunction knob to the microwave position.

started:

2. Press the Select button to select power

3. Turn the +/- knob to set the prefered power level. 4. Press the Select button to select time.

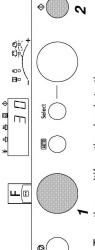
5. Turn the +/- knob to set the cooking time. 6. Press the Start button.

Once the cooking process has been

second steps by pressing the Start button. The time can easily be increased in 30seconds. You may also alter the time by Each press increases the time with 30 turning the +/- knob to increase or decrease the time.

evel. Both can be altered during cooking by switch between cooking time and power By pressing the Select button you may urning the +/- knob after selection.

RAPID START



tea.

content such as; clear soups, coffee or

reheating of food with a high water

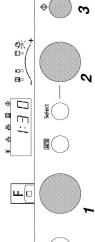
This function is used for quick

1. Turn the multifunction knob to the microwave position.

You may also alter the time by turning the +/ This function automatically starts with full press increases the time with 30 seconds. time set to 30 seconds. Each additional - knob to increase or decrease the time microwave power level and the cooking Press the Start button.

after the function has started.

GRILL



1. Turn the multifunction knob to the grill position.

Turn the +/- knob to set the cooking time. 3. Press the Start button.

Do not leave the oven door open for long periods when the Grill is in operation, as this will cause a drop in temperature. Note: If the cooking time is set to more than 90 minutes, the display will show "CONT", I.E. the oven will run continuosly without any timelimit until you turn the oven off.

pleasant brown surface to the food. Use this function to quickly give a

IMPORTANT

Place food like cheese, toast, steaks and

sausages on the wire grid.

resistant and ovenproof before grilling with Ensure that the utensils used are heat them.

They will melt. Items of wood or paper are Do not use plastic utensils when grilling. not suitable either.

AUTO T

AUTO REHEAT

Use this function when reheating eadymade food or milk. Place food onto a microwave-safe heatproof dinner plate or dish

to the outside of the plate and the thinner or eheating, arrange the thicker, denser food When you are saving a meal in the efrigerator or "plating" a meal for ess dense food in the middle.

Do not use with this function.

Place thin slices of meat on top of each other or interlace them.

oaf and sausages have to be **Ihicker slices** such as meat placed close to each other.

Releasing pressure

Plastic foil should be pricked with a fork or cocktail stick to relieve the pressure and to Always cover the food with the Cover or prevent bursting, as steam builds-up some plastic foil.

during cooking.

Stirring during heating

stop (depending on program) and prompts During the heating process the oven may you to "STIR" food.

5 E , r Food — Open the door. Stir the food.

- Close the door and restart by pressing the Start button.

after 1 min if the food hasn't been stirred. Note: the oven continues automatically The heating time will be longer in this case.

Standing time

improves the result, especially for frozen -2 minutes standing time always

,	n.	
	RECOMMENDED WEIGHTS	WEIGHTS
	1 DINNER PLATE (250g - 600g)	Prepare food in line with recommendations above. Heat under cover.
	2 SOUP (200g - 800g)	Reheat uncovered in separate bowls or in a large one.
**	3 FROZEN PORTION (250g - 600g)	Follow the directions on package, IE. ventilation, pricking and so on.
D	4 MILK (100 - 500g)	Heat uncovered and use a metal spoon in a mug or cup.
	5 CASSEROLE (200 - 800g)	Reheat under cover.

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RAPID DEFROST

Use this function for defrosting Meat, Poultry, Fish, vegetables and bread.

and reheat with microwaves" and choose For food not listed in the table below you should follow the procedure for "Cook 160 W when defrosting.

Midway through the defrosting process

he oven stops and prompts you to "TURN" food.

Food turn — Open the door. — Turn the food.

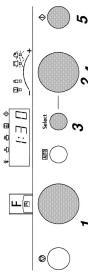
- Close the door and restart by pressing the Start button.

after 1 min if the food hasn't been turned. The defrosting time will be longer in this Note: the oven continues automatically case.

	RECOMIN	RECOMMENDED WEIGHTS
**************************************	1 MEAT (100g - 2Kg)	Minced meat, cutlets, steaks, roasts.
***	2 POULTRY (100g - 3Kg)	Chicken whole pieces or fillets.
***	※※※ ②(3 FISH (100 - 2Kg)	Whole steaks or fillets.
**	4 VEGETABLES (100 - 2Kg)	4 VEGETABLES (100 - 2Kg) Mixed vegetables, peas, broccoli etc.
**************************************	5 BREAD (100 - 2Kg)	Loaf, buns, rolls.

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GRILL COMBI



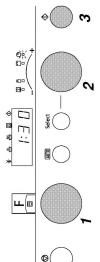
Use this function to cook such food as Gratin's, Lasagne, Poultry and Baked potatoes.

- 1. Turn the multifunction knob to the grill
 - low or high position.
- 2. Turn the +/- knob to set the cooking time. 4. Press the Select button to select
 - microwave power level.
 5. Turn the +/- knob to set the power level.
 - 6. Press the Start button.

Using the multifunction knob you can

grill. High grill is 80% (2) of full power and The Max. possible microwave power level when using the Grill is limited to a factoryselect two different power levels on the -ow grill is 60% (1) of full power. preset level.

CRISP



1. Turn the multifunction knob to the crisp position.

- 2. Turn the +/- knob to set the cooking time.
 - 3. Press the Start button.

rapidly reach its working temperature and Crisp-plate. This way the Crisp-plate will Microwaves and Grill in order to heat the The oven automatically works with begin to brown and crisp the food.

pizzas and other dough based food. It is Use this function to reheat and cook also good for frying bacon and eggs, sausages, hamburgers etc.



Do not use with this function.

Power level or Grill, on/off, when using the t is not possible to change or switch, the Crisp function.

IMPORTANT!

The oven and the crisp-plate become very placed in the middle of the Glass turntable. Ensure that the Crisp-plate is correctly hot when using this function.

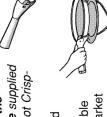
Do not place the hot crisp-plate on any

surface susceptible to heat.

Be careful, not to touch the ceiling beneath the Grill element.

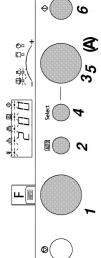
special Crisp handle supplied when removing the hot Crisp Use oven mittens or the Crisp plate on the market function. Other available will not give the correct Only use the supplied Crisp plate with this plate.

esult when using this function.



AUTO FUNCTIONS

AUTO



to know the net weight of the food. The The auto functions on this oven need the needed time to finish the defrost / oven will then automatically calculate cooking procedure.



Do not use with the auto functions.

If the food is warmer than deep-freeze temperature

4. Press the Select button (default weight is

5. Turn the +/- knob to set the weight of the

displayed)

class.

3. Turn the +/- knob to choose desired food

Turn the multifunction knob to the Auto

2. Press the Auto button to select the

position.

desired auto function.

(minimization)

18°C), choose lower weight of the food.

If the food is colder than

18°C), choose higher weight deep-freeze temperature (-

If the weight is lesser or greater than

6. Press the Start button.

microwaves" to cook / defrost the food.

Use the "Cook and reheat with

recommended weight:

Adjusting doness 3

possibility to personally control the end result through the Adjust doness feature. This When using the Auto functions (except the Rapid Defrost function), you also have the feature enables you to achieve higher or lower end temperature.

normally gives you the best result. Perhaps the food you heated became too warm to eat at once. You can easily adjust this before you use that function the next time. This By choosing one of the Auto functions you choose the standard setting. This setting is done by selecting a Hi or Low level with the +/- knob.

Furn the +/- knob to set your Personal Preference.

 increases the end temperature. Γ_{J} ĭ

 decreases the end temperature.

Note:

The Personal Preference can only be set or altered during the first 20 seconds of

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